

INFORMATION LETTER

Not for
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NATIONAL CANNERS ASSOCIATION

For Members
Only

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N.C.A.-C.M.I. Nutrition Study Cited by Research Foundation

Nutrition education personnel on the Federal, State, county and local levels were told in a recent publication of the Nutrition Foundation, Inc., that as a result of the joint N.C.A.-C.M.I. nutrition study "it may be said that canned foods retain a large part of the original nutritive value of the foods."

Nutrition Foundation, Inc., was incorporated in 1941 by a group of leaders in the food industry who were conscious of the need for increased support of basic research and education in the science of nutrition. One of its publications, *Current Research in the Science of Nutrition*, is sent on request to approximately 12,000 nutrition education personnel of the American Red Cross, U. S. Department of Agriculture, U. S. Public Health Service, State and city departments of health, visiting nurse services, hospitals, school lunch supervisors, and departments of home economics in universities and colleges.

A recent issue contains the following article, entitled "Nutritive Value of Canned Foods":

"In 1942 a large-scale survey of the nutritive value of canned foods was begun under the joint sponsorship of the National Canners Association and the Can Manufacturers Institute. At the end of the first year progress reports were issued from the laboratories which were cooperating in the survey. (Please turn to page 225)

Surveys by Mobile Laboratory

The Association's Mobile Field Laboratory will conduct bacteriological surveys in pea canneries in Indiana and Michigan during the pea pack, and special studies will be conducted in Wisconsin.

The laboratory will be located at first at Stokely Foods, Inc., Tipton, Ind., from June 6 to approximately June 21. The laboratory and its personnel will be available to assist N.C.A. members in that area on any immediate problem. Future locations of the mobile unit will be announced later.

Marketing Quotas on All Fruits and Vegetables Proposed by Brannan as Part II of Farm Program

A proposal to apply marketing quotas to all fruits and vegetables and to compel subjection to marketing quotas and marketing orders as a condition to receiving price support payments was sent to Congress this week as Part II of the Brannan farm program. The proposal was embodied in a bill, S. 971, introduced on May 31 by Chairman Thomas of the Senate Committee on Agriculture.

The Committee has scheduled no action on the bill.

The newest Brannan proposal would reenact, with amendments, provisions of the Triple-A of 1938. It would authorize the establishment of marketing quotas and acreage allotments on almost all agricultural commodities so as to control production and regulate marketing to fit the Brannan price support program, which was submitted to Congress in April.

Part III of the Brannan program, now being drafted into bill form by the Department of Agriculture, will propose revision of the Agricultural Marketing Agreements Act of 1937 so as to authorize the issuance of marketing orders controlling the production, distribution and use of all farm commodities, including crops for canning. This proposal, it is understood, will be sent to Congress in the near future.

The extension of the marketing orders law to all agricultural commodities (Please turn to page 224)

Marketing Orders

The House Committee on Agriculture on June 1 voted to report S. 1089, to add filberts to the commodities subject to marketing orders under the Agricultural Marketing Agreements Act of 1937. The Committee also voted to add almonds to the bill.

S. 1089 was passed by the Senate on May 6. At that time it provided only for the inclusion of filberts under marketing orders programs.

The action of the House Agriculture Committee apparently leaves the issue in the Holland bill, S. 1464, solely one of adding citrus for canning to the list of commodities on which marketing orders may be issued.

FDA Commissioner Affirms Policy on Insecticides

In an address to the National Agricultural Chemicals Association at Rye, N. Y., on May 5, Commissioner Paul B. Dunbar outlined to members of the insecticide manufacturing industry the Food and Drug Administration's policy on the subject of insecticidal residues in foods. Since this address went into some detail regarding the considerations that underlie the setting of tolerances, it is reproduced in this issue on page 222 in the belief that it will be of interest to canners.

Labeling of Foods Containing Monosodium Glutamate

Acceding to requests of canners and others, the Food and Drug Administration has issued a statement of general policy and interpretation on the labeling of foods containing monosodium glutamate. In general, the statement does not require that monosodium glutamate be designated on the label as artificial flavoring. The complete statement was published in the *Federal Register* of May 27 as follows:

"On April 11, 1940, in a trade correspondence letter designated as TC 233, the Food and Drug Administration expressed the following opinion:

"§3.10 Notice to manufacturers and users in food products of monosodium glutamate. Monosodium glutamate when added to a food is considered to be an artificial flavor, as defined in the regulations under section 403(k) of the Food, Drug, and Cosmetic Act * * *. When added to a food the presence of an artificial flavor must be de-

(Please turn to page 228)

RAW PRODUCTS

THE FOOD AND DRUG ADMINISTRATION LOOKS AT INSECTICIDES *

By Dr. Paul B. Dunbar,
Commissioner of Food and Drugs,
Federal Security Agency

In the briefest and least technical way I want to tell you of the thinking of the Food and Drug Administration about the use and abuse of poisonous sprays in the production of foods. Our concern, of course, is from the standpoint of our obligation to protect the consumer through the enforcement of the Food, Drug, and Cosmetic Act.

When your Secretary, Mr. Hitchner, asked me to attend this meeting he impressed me with the sincerity of his belief that this Association is committed to a policy of safeguarding the distribution and usages of insecticides. I hope that what I have to say will assist you in implementing such a program.

To begin with, let me state a few fundamentals. (1) The Food and Drug Administration recognizes that the use of insecticides is necessary both to bring many agricultural food crops to maturity in a condition suitable for human consumption and to protect many foods against insect depredations during manufacturing operations and storage. (2) By and large insecticides are poisons. If they were not poisonous they would be of no value as insecticides. Their toxicity varies only in degree. (3) The terms of the Federal Food, Drug, and Cosmetic Act do not preclude the use of insecticides but they do make provisions to guarantee that when they must be used consumer safety shall be assured.

In drafting this law Congress obviously had in mind that under modern conditions we humans are exposed to traces of toxic substances from many sources. They recognized that the sum total of our intake of these minute quantities of toxic substances may be hazardous unless appropriate steps are taken to safeguard the public in every possible way. And so when they came to legislate about the purity of foods they held that a food is adulterated if it bears or contains any poisonous or deleterious substance which may render it injurious to health, regardless of whether that substance is a natural component of the food or is added. They went further and said that any poisonous or deleterious substance added to a food shall be deemed to be unsafe, regardless of the amount added, but recognizing that this would outlaw the use of necessary insecticides and severely

curtail food production they provided an exception when it can be shown that the use of a poisonous substance is required in production or cannot be avoided by good manufacturing practice. In such cases they directed the Administrator to promulgate regulations setting safe tolerances which have the force and effect of law. They enjoined him when setting such tolerances to take into account, not only the extent to which the use of the poison is required or cannot be avoided, but also the other ways in which consumers are exposed to the same or other poisonous substances.

That provision of the law imposed a heavy responsibility on the Food and Drug Administration. I confess that we have not fully met our obligation. The law was passed in 1938; the war intervened and made it impossible for us to hold the necessary hearings to establish tolerances. We did hold a hearing and set up a tolerance for fluorides on apples and pears in 1944. That regulation was invalidated by a decision of the Ninth Circuit Court of Appeals. Following the termination of the war, we began preparations to reopen the hearings and set up tolerances under the law for a variety of insecticides which were coming into extensive use. Then we were confronted with a difficult situation. During the war a large number of new and very potent insecticides had been developed. Little was known about their toxicity either to the person who applied the sprays or to the consumer who ate the finished food product. In several cases we didn't even have methods for accurate estimation of the residual spray left on or absorbed by the food product. We didn't know whether the residues remained intact, whether they were altered by weathering to nontoxic or more toxic residues, whether they could be removed by washing, or whether they were absorbed into the plant structures and therefore could not be removed. We knew too little about many of these insecticides to hold hearings and establish safe tolerances.

When the toxicologist talks about poisons he views the subject in two ways; first, the possibility of acute poisoning, and second, the possibility of chronic poisoning. Acute poisoning is something that doesn't worry us very much today in connection with spray residues on fruits and vegetables. Such poisoning occurs only through negligence. What the toxicologist is worried about is chronic poisoning resulting from the long-time consumption of minute amounts of a poison which may eventually build up in the system to produce

a serious physical disturbance. That is what they call cumulative poisoning. It has long been known that arsenic and lead have cumulative effects. We are just beginning to acquire knowledge about the cumulative toxicity of a few of the newer insecticides.

To avoid overtaxing your patience, I am going to talk from here on about DDT. It will illustrate the general problem of all insecticides. DDT is a tremendously useful pesticide. You began manufacturing it in enormous quantities about the middle of the second world war and I don't think there is any doubt but that its use saved the lives of many thousands of our boys who otherwise would have succumbed to typhus and malaria. There wasn't any question, even in those war years, but that DDT was poisonous. Work in the Public Health Service laboratories and in our own, done at the request of the military authorities, proved that; but we were able to reach the conclusion that it was a reasonably calculated military risk to use DDT as a typhus and malaria preventive, and that the risk of poisoning was less serious than the risk of exposure to these diseases. In reaching that conclusion the toxicologists believed that, while exposure to DDT would be fairly heavy, it would not be long-continued, and that the risks of cumulative poisoning would therefore be low. Since the war, DDT has deservedly retained its popularity as an extremely efficient insecticide. But by the same token there is an increasing danger of exposure of the general public to small continued intakes of DDT from many sources and for long periods with the resultant hazards of cumulative effect, particularly since the public has come to believe that it is not poisonous. We don't know how serious this hazard is in terms of human damage. We do know this: that experimental rats fed rations containing very small amounts of DDT, amounts of but one part per million or thereabouts, will in the course of time, and well before the end of a normal rat lifetime, store DDT in the fat and with five parts per million will develop liver damage that is minimal but characteristic; that female dogs exposed to cumulative effects of DDT secrete DDT in the milk; further, that mother rats fed 50 parts per million, or more, in their diet produce smaller weanling rats and fewer survivals to a litter than control animals. Now we cannot perform similar experiments on babies. We cannot exactly translate the results of rat experiments into terms of human effects. Certainly in any study of possible toxicity, if we know that one species of animal is affected, there is only one course to follow and that is to play safe and assume that the same results would follow if we could use human animals as experimental subjects.

While DDT is an extremely useful insecticide, I am satisfied, as I have

* Presented at the meeting of the National Agricultural Chemicals Association, Rye, N. Y., May 6, 1949.

said, that the public has been more or less educated to believe that it is completely harmless. That undoubtedly has led to careless use by consumers in the household, and by food producers. The other day I received a pathetic letter from a lady in Georgia who stated that she had a small house and garden in a country area, and that nearby farms were being literally deluged with poisonous sprays. To quote her—"Our home is in a smother of poisons from surrounding farms from early spring until late autumn. Our continued illness, particularly my own during this time, has occurred after being exposed to these poison dusts and sprays." She goes on for several pages to recite the ills which she and her family have suffered and she sincerely believes, and perhaps correctly, that these ills are attributable, at least in part, to these continued exposures. Apparently her doctor believes so too.

Now, gentlemen, as I said at the outset, poisonous sprays are a necessary and a very valuable part of our program of producing sound and edible food supplies, and of combating harmful and destructive insect pests. But the time has come when I am certain that this industry which you represent should and does recognize that discretion and discrimination must be employed in the use of poisons and that the ever-present objective must be the protection of human beings from undue exposure.

Until a few months ago we didn't have the information we now have about the cumulative effect of small doses of DDT. Such experiments require several years. Only recently have the experiments of the Bureau of Entomology and Plant Quarantine been carried to a point where it was necessary for them to say that if dairy cows are fed silage bearing DDT, if dairy cows are sprayed with DDT, or even if DDT is used in dairy barns, the milk from those cattle will contain DDT. Prior to that discovery it was our view that, with proper precautions to protect the food from contamination, DDT was a useful and safe insecticide to use in connection with food production of every type. However, when inquiry was made of us, following the report of these results, by the Bureau of Entomology and Plant Quarantine, as to whether DDT was a safe substance for use in dairy practice there was only one answer to make. Milk is a most important and universal food. It is the principal food of many babies from almost the day of their birth. It is an important food of children, and important as an item of the diet throughout our lifetime. Its purity must be safeguarded in every possible way. The Food and Drug Administration will not and cannot set up a tolerance for DDT in milk. It is plain common sense that dairy practice shall be so conducted as to protect the milk supply. Fortunately, the Bureau of Entomology and

Plant Quarantine was ready to suggest alternative and far less objectionable substitutes for DDT. I cannot say too much in praise of the action of that Bureau in promptly adjusting its spray recommendations to fit the new situation. There is no ground for hysteria about our milk supply. The dairy industry will certainly abandon its practice of using DDT in favor of some less objectionable substance. After all, in many areas of the country the fly population is no problem during the winter months, and in summer the cattle are in pasture, unexposed to DDT. The impression that a vast number of our population are consuming harmful quantities of DDT in milk is unfounded. Our spot checks of market milk throughout the United States justify that statement.

But the risk exists; and therefore I can do nothing but to advise you to back up your Executive Secretary, Mr. Hitchner, in his efforts to encourage the discriminating use of insecticides.

A paper entitled "Pharmacological Considerations of Insecticides" was delivered by Dr. Arnold J. Lehman, Chief of our Division of Pharmacology, at the San Francisco meeting of the American Chemical Society in April. He discussed the results, not only of his own investigations, but also other scientific studies; and then listed those insecticides on which sufficient scientific evidence has now been accumulated to warrant us in believing that hearings can be held under the Federal Food, Drug, and Cosmetic Act, and safe tolerances set up. His suggestions are not tolerances. Tolerances can only be set up in legal form after hearings. They are his ideas as to the location of the danger threshold. I am not going to read them all, but I do want to mention his views about DDT. He says that in his judgment the danger point should be under one part per million if a large part of the food consumed is contaminated, but that five parts per million approaches that point if DDT is found only in single items. By that he means that if it can be shown, for example, that the spray schedules can be so controlled by the entomologist and by you manufacturers that the harvested crop of most fruits and vegetables will contain no DDT, but that, perhaps, apples and pears may contain some unavoidable residues, then it may be permissible to set up a legal limit of five parts per million for apples and pears. On the other hand, if it turns out that a great many other foods, in order to be brought to maturity without being destroyed or badly damaged by insect infestation, must contain some DDT, then a wider range of products must be provided with tolerances. In that case, since the consumer intake would come from so many sources, a tolerance as low as one part per million may be required. The Food and Drug Administration will never be able to, nor should it, set up a DDT tolerance

for every variety of food product. Certainly milk is one product where we will not do so. In general, baby foods of every type are in this category. Other foods which are less continually and less universally used may properly be permitted to be sold under a tolerance which quite possibly may not be as large as five parts per million but should be sufficiently liberal to permit effective but discriminating spraying.

I am quite confident that, with the determination on the part of insecticide manufacturers so to control their labels and distribution as to protect the consumer, and with the able guidance of the entomologists in the Department of Agriculture and in the various State organizations, it will be possible to work out a program that will not only protect the food supply but also will guarantee consumer protection. Such a program should call for avoidance of the use of insecticides in food production unless a real need for such use exists. It should obviously envisage the abandonment for food production of any type of insecticide which is too poisonous for safe use on foods.

May I close with the suggestion that there is a moral obligation upon each of you to bend every effort toward the synthesis, and economical manufacture, of pesticides which show promise of combining low human toxicity with high insecticidal value. A corollary obligation, it seems to me, is research in your own organization on methods of chemical analysis of new pesticides that will afford an accurate index of residues, not only on but in our foods, in all those cases where presence of that particular pesticide is necessary. Such methods will also be invaluable to the industry and government pharmacologists in estimating the effects of the pesticide on human beings. There are heartening indications that certain of you are fully conscious of both these obligations and are conducting research which, while in the short view may not seem to be productive in profits, will in my estimation pay tangible dividends in the long run. I heartily congratulate those concerns, and to the others say, "Go thou and do likewise."

Sweetpotato Price Supports

The U. S. Department of Agriculture on May 17 announced a program, beginning September 1, 1949, to support 1949-crop sweetpotatoes at an average of 80 percent of the July 1, 1949, parity price. Support prices for the 1948 sweetpotato crop averaged 90 percent of the July 1, 1948, parity price, USDA said.

Dollar-and-cent support prices for the 1949 crop will be announced as soon after July 1 as possible, and will be based on U. S. No. 1 grade washed

sweetpotatoes packed in new containers and loaded in carlots or trucklots. The 1949 schedule will not include a separate price for U. S. extra No. 1 grade, it was announced.

Any support operations that may become necessary will be accomplished through purchases by the Commodity Credit Corporation. Purchases will be made from growers, their authorized agents, and dealers who have agreed to pay growers not less than the applicable support prices or their equivalent for all sweetpotatoes purchased and who are licensed under the Perishable Agricultural Commodities Act.

PERSONNEL

W. J. Biehl Joins Comstock

The Comstock Canning Corp., Newark, N. Y., has announced the appointment of William J. Biehl as vice president in charge of production and research. For the past few years Mr. Biehl was vice president of George Fry and Associates, of Chicago and New York.

John Bowman at Morrison

Canners who recall the cooperative efforts of John F. Bowman, during a long series of National Canners Association conventions at Hotel Stevens, Chicago, during the thirties, will be interested in the announcement that Mr. Bowman recently was made sales manager of the Morrison Hotel there.

Association Officers

U. S. Wholesale Grocers Assn.

Officers of the U. S. Wholesale Grocers Association elected at the association's annual convention this week are:

President—Charles S. Ragland, C. B. Ragland Co., Nashville; Chairman of the Executive Committee—E. G. Bierhaus, E. Bierhaus & Sons, Vincennes, Ind.; Executive Vice President—Harold O. Smith, Jr., Washington, D. C. (reelected); Chairman of the Board—J. H. McLaurin, Atlanta (reelected); vice president—R. H. Rowe, Washington, D. C. (reelected); treasurer—Mrs. J. D. Deland, Washington, D. C. (reelected); and the following industry vice presidents—E. F. Fleming, Jr., Holmes & Barnes, Ltd., Baton Rouge, and Edmund Taylor, The Goyer Co., Greenville, Miss.

Canned Pea Association

Officers of the Canned Pea Association elected at the association's annual meeting recently are:

President—Robert D. Baker, Baker Canning Co., Theresa, Wis. (reelected); vice president—C. Edward Cootes, The B. F. Shriver Co., Westminster, Md.; treasurer—Alex Meyer, Fredonia Canned Foods, Inc., Fredonia, Wis. (reelected); secretary-manager—Byrne Marcellus Company, Chicago (reelected).

Maine Sardine Packers Association

Officers of the Maine Sardine Packers Association, Inc., elected at the association's annual meeting recently are:

President—Donald G. Wilson, B. H. Wilson Fisheries, Eastport; vice president—Lester Wass, Machiasport Canning Co., Eastport; second vice president—Fred H. Snow, F. G. Snow Canning Corp., Pine Point; secretary-treasurer—James Abernethy, Sunset Packing Co., Inc., West Pembroke (reelected).

NEW ASSOCIATION MEMBERS

The following firms have been admitted into membership in the Association since April 23, 1949:

Ace Trading Company, Inc., 1203 Western Ave., Seattle 1, Wash.
Cope Brothers, R.D. 1, Manheim, Pa.
Erb Packing Co., c/o Weyand & Co., 306 Colman Bldg., Seattle 4, Wash.
Hood Bay Salmon Co., 625 Colman Bldg., Seattle 4, Wash.
Southwestern Fishery Co., 222 Bell St. Terminal (Pier 66), Seattle 1, Wash.
Valiente & Company, Bou Street, Corozal, Puerto Rico

CONGRESS

Delivered Pricing

The Senate this week debated the Myers bill, S. 1008, to provide a moratorium with respect to the application of certain antitrust laws to individual good-faith delivered price systems and freight absorption practices, and on June 1 adopted a substitute measure in the nature of permanent legislation. The bill goes to the House, where it is to be referred to the Judiciary Committee. An analysis of the bill will be published in the INFORMATION LETTER at a later date.

Brannan Farm Program

(Concluded from page 221)

modities would assist the Department of Agriculture in keeping production within goals which would be a vital feature of the price support program proposed by Brannan. This program contemplates price support payments to producers of all farm commodities in amounts equal to what they should ideally have received and what they actually did receive.

S. 1971 aims at a similar degree of control. It provides that "if producers have disapproved marketing quotas with respect to any agricultural commodity, . . . no price-support operations shall be undertaken with respect to the crop or crops of the commodity to which the marketing quotas would have been applicable."

S. 1971 would authorize the Secretary of Agriculture to "proclaim a national marketing quota which shall be in effect"—subject to a referendum—on the so-called basic commodities and on other agricultural commodities, including "vegetables, including potatoes, cabbage, and tomatoes, and fruits, including citrus fruits, dried fruits, and deciduous fruits."

Any national marketing quota proclaimed would be subject to approval in a referendum of producers. For fruits and vegetables, the referendum would be held within 60 days, and the marketing quota would be ineffective if disapproved by more than one-third of the farmers voting.

Existing law provides for marketing quotas for the basic commodities—tobacco, cotton, corn, wheat, rice, and peanuts—and contains the provision for disapproval by vote of more than one-third of the farmers voting in a referendum.

National marketing quotas would be based on "normal supply," the total of estimates for domestic consumption, exports, and a carryover.

If established, marketing quotas for vegetables would be "tentative," and the Secretary would be authorized at a later date to reduce the acreage allotments for vegetables uniformly not in excess of 20 percent.

The national marketing quotas for any agricultural commodity might be made applicable to a crop year or to a marketing year. The marketing quotas would be in effect on each commodity, as well as on producers, and would be based, in part, on "past marketings or production (in terms of acreage, production units, or commodity units)." Penalties are provided for in the bill.

PUBLICITY

Teaching Unit Outline Given On Economy of Canned Foods

The May issue of *Homemakers Bulletin* gives a teaching unit outline indexed as "The Economy of Canned Foods; Lesson in Foods and Nutrition (National Canners Association)." The *Homemakers Bulletin* is a monthly publication distributed nationally to home economics teachers, extension workers, and leaders in foods teaching and demonstration. It is published by *Forecast for Home Economists* with Eleanor Sense as editor. Each month four lessons are given in outline form for the teacher to follow in teaching various phases of home economics.

In presenting "The Economy of Canned Foods," the lesson states: "Besides money economy and preparation time saved, canned foods are economical in saving nutritive values and quality of food. Research has shown that canned foods retain high food values." The outline supplies, in addition to the discussion of economy and nutritive value of canned foods, ideas for class discussion, class projects, and home projects.

As a result of a similar lesson outline given last year, the Home Economics Division of the Association received requests for additional information and publications about canned foods from college and high school teachers throughout the country.

Article on Canned Apples

In the June issue of *Family Circle* appears an article entitled "Canned Apple quick-and-easies" by Alice Douglass. Two photographs accompany the article, one showing "Quick Apple Pie" baked and served, and the other showing final preparation of the pie, with the empty apple can in the background. Three other recipes using canned apples are featured.

In her introduction, Miss Douglass emphasized several advantages in using canned apples for pie. "Like apple pie . . . old-fashioned brown Betty . . . spicy fruit turnovers . . . rosy cinnamon apples? They're as American as red, white, and blue. And easy as pie to make with canned apple slices. No paring, no coring, no slicing. Each can is filled with 2 cups ready-to-use, firm, juicy, tart apple slices. A budget buy, too, for careful budgeteers."

N.C.A.-C.M.I. Nutrition Study

(Concluded from page 221)

"Since that time approximately two dozen papers have appeared, dealing with the contents of several 'B vitamins,' fat soluble vitamins, and minerals in canned foods, the reproducibility of assay values, and the effect of processing, storage, etc., on nutritive value.

"In general it may be said that canned foods retain a large part of the original nutritive value of the foods. The distribution of nutrients between

solid and liquid portions of canned foods varies widely. Both solid and liquid portions have good nutritive values.

"The over-all program of the National Canners Association and the Can Manufacturers Institute, which has been carried through by the various cooperating laboratories, has resulted in a better understanding of the contributions made by canned foods to national nutrition, and it may be said that more is known about the nutritive values of canned foods than about any other type of processed food."

STATISTICS

1947 Census for Canning and Preserving Industry

Manufacturers in the Canning and Preserving (except fish) Industry packed products valued at \$1,641 million during 1947, according to preliminary figures released May 27 by the Bureau of the Census, U. S. Department of Commerce. This is an increase of 190 percent over the \$566 million value of products reported by this industry in 1939, when the last Census of Manufactures was taken. Value added by manufacture is calculated by subtracting cost of materials, supplies, containers, fuel, purchased electric energy, and contract work from the value of products. The Census report states that for some purposes, particularly for comparing one industry or group of industries with another, it is the most satisfactory Census measure of the economic importance of an industry.

Average production worker employment in the industry amounted to 121,916 in 1947 as compared with 93,603 in 1939. Wages paid to production workers increased 273 percent, from \$63 million in 1939 to \$235 million in 1947. The industry's expenditures for new plant and equipment during 1947 totaled \$78 million.

Production of canned fruits and vegetables (except soups) by all manufacturers, including those classified in other industries, amounted to 369 million cases in 1947, an increase of 68 percent over the 1939 pack of 219 million. For individual items there were larger percentage increases, particularly applesauce, fruits for salad, corn, peas, tomato paste, citrus juices, and baby foods. The value of the 1947 pack was \$1,180 million, compared with \$396 million in 1939.

The 1947 statistics include all plants with one or more paid employees. In 1939 all plants with an annual production less than \$5,000 were excluded.

The following table summarizes statistics derived from a preliminary tabulation of manufacturers reports in the 1947 Census of Manufactures, compared with figures for 1939. Figures for 1947 are preliminary and subject to revision. Final and more detailed figures will appear in the Census publication "Canning, Preserving, and Freezing" which will be published in the near future.

General Statistics for the Canning and Preserving Industry, except Fish
United States Totals: 1939 and 1947

Item	1939	1947	Percent of increase
(money figures and man-hours in millions)			
Number of establishments	1,809	2,265	19
All employees:			
Number (average for the year)	n.a.	135,974	...
Salaries and wages (total)	n.a.	\$288.4	...
Production and related workers:			
Number (average for the year)	93,603	121,916	30
Man-hours (total)	n.a.	243.4	...
Wages (total)	\$62.9	\$234.9	273
Value added by manufacture ¹	\$227.4	\$600.9	168
Cost of materials, fuel, electricity and contract work	\$339.1	\$1,030.8	204
Value of production	\$566.5	\$1,640.7	190
Expenditures for new plant and equipment	n.a.	\$77.9	...

n.a. Not available. ¹ Value of production less cost of materials, fuel, electricity and contract work.

Poultry Canned in April

The quantity of poultry canned or used in canning during April totaled 9,299,000 pounds, 25 percent less than during April of last year, the Bureau of Agricultural Economics reports. The aggregate total for the first four months of 1949 amounts to 38,870,000 pounds, 18 percent less than during the same period a year ago.

1948 Pimiento Pack

During 1948 pimiento canners packed 778,948 actual cases as compared with 778,969 actual cases in 1947, according to the Association's Division of Statistics.

The following table shows the pimiento pack by size of container:

1948 Pack of Pimientos

Size	Georgia	Other States	Total
		(actual cases)	
No. 4Z Flat.....	161,610	48,066	209,676
No. 4Z Tall.....	240,054	42,119	282,173
No. 7Z.....	94,960	12,058	107,018
No. 14Z.....	13,437	401	13,838
No. 2½.....	70,243	4,118	74,361
No. 6.....		65	65
Miscellaneous Tin.....			
2Z Glass.....	8,924	6,404	15,328
4Z Glass.....	41,253	3,394	44,649
7Z Glass.....	20,393		20,393
14Z Glass.....	1,069		1,069
2½ Glass.....	2,148		2,148
Miscellaneous Glass.....		8,000	8,000
Total.....	654,123	124,825	778,948

Other States include California, Texas, Mississippi, and New York.

1948 Okra Pack

The 1948 canned pack of okra amounted to 595,529 actual cases, which was about 15 percent less than the 1947 pack of 697,590 actual cases, according to the Association's Division of Statistics. The 1948 pack included 62,059 cases of whole okra, 328,478 cases of cut okra, and 204,992 cases of okra and tomatoes as compared with the 1947 pack which included 62,793 cases of whole okra, 406,422 cases of cut okra, and 228,375 cases of okra and tomatoes.

The following table shows the okra pack by can size and style of pack:

1948 Okra Pack

Style of Pack	24/2	24/2½	303	6/10	Misc. Tin & Glass	Total
Whole Okra.....	50,969	1,052	1,500	7,579	950	62,059
Cut Okra.....	243,263	8,027	11,616	64,386	1,080	328,478
Okra & Tomatoes.....	179,707	1,477		17,528	6,280	204,992
Total.....	474,039	10,556	13,116	89,493	8,335	595,529

Principal States packing okra and okra and tomatoes are Arkansas, Georgia, Louisiana, Mississippi, and South Carolina, the pack in Louisiana being larger than any other State.

Stocks and Shipments Of Canned Vegetables

Canners' stocks and shipments of canned green and wax beans, beets, carrots, and green lima beans have been compiled by the Association's Division of Statistics.

Green and Wax Bean Stocks and Shipments

	1947-48	1948-49
	(actual cases)	
Carryover, July 1.....	1,386,500	218,582
Pack.....	12,142,389	14,133,205
Total supply.....	13,528,889	14,351,787
Canner stocks, May 1.....	1,190,295	937,364
Shipments during April.....	690,608	581,299
Shipments, July 1 to May 1.....	12,338,594	13,414,423

On the basis of 24/2's, the May 1, 1949, stocks amounted to 978,000 cases as compared with 1,269,000 cases on May 1, 1948.

May 1, 1949, canner stocks include 492,600 actual cases of green beans and 444,764 actual cases of wax beans, whereas on May 1, 1948, canners held 966,487 cases of green beans and 283,555 cases of wax beans.

Canned Beet Stocks and Shipments

	1947-48	1948-49
	(actual cases)	
Carryover, July 1.....	1,825,109	222,516
Pack.....	3,495,041	4,601,651
Total supply.....	5,320,150	4,824,167
Stocks, May 1.....	812,553	261,798
Shipments, March 1 to May 1.....	755,928	481,516
Shipments, July 1 to May 1.....	4,507,597	4,562,369

On the basis of 24/2's, the May 1, 1949, stocks amounted to 278,492 cases as compared with 903,795 cases on May 1, 1948.

Canned Carrot Stocks and Shipments

	1947-48	1948-49
	(actual cases)	
Carryover, July 1.....	1,031,631	67,404
Pack.....	860,249	2,584,990
Total supply.....	1,891,880	2,652,394
Stocks, May 1.....	197,210	828,188
Shipments, March 1 to May 1.....	367,337	282,709
Shipments, July 1 to May 1.....	1,694,670	1,824,206

On the basis of 24/2's, the May 1, 1949, stocks amounted to 809,382 cases as compared with 208,267 cases on May 1, 1948.

Canned Lima Bean Stocks and Shipments

	1947-48	1948-49
	(actual cases)	
Carryover, Aug. 1.....	4,543	
Pack.....	2,153,772	2,598,980
Total supply.....	2,158,315	2,598,980
Stocks, May 1.....	40,575	240,728
Shipments, Feb. 1 to May 1.....	274,082	394,585
Shipments, Aug. 1 to May 1.....	1,884,233	2,358,252

On the basis of 24/2's, the May 1, 1949, stocks amounted to 225,000 cases as compared with 44,000 cases on May 1, 1948.

FOREIGN TRADE

Markets for Canned Foods In Central America Analyzed

Postwar exports of canned fruits and vegetables to Central American countries have been considerably larger than those of any previous years, and "it is expected that imports into most of the countries will continue at this higher-than-prewar rate," the Commerce Department reports.

"Markets for Canned Fruits and Vegetables in Central America," one of a series of pamphlets entitled *World Trade in Commodities*, summarizes markets as follows:

"The canned fruit and vegetable markets in the six Central American countries are characterized by (1) little or no domestic production of most items, with a consequent dependence on imports; (2) larger imports than those of the prewar years, but smaller than those of the immediate postwar period; (3) a favorable competitive position for United States canned foods as compared with those of other foreign suppliers; (4) generally ample supplies of domestically grown fresh fruits and vegetables at lower prices than prevail for the imported canned competitive item; and (5) small purchasing power of most of the population which, coupled with the relatively high prices at which imported canned foods retail, limit the market to higher-income groups."

Canadian Embargo on Fruits

Canada reportedly is prohibiting the importation of canned fruits in No. 1 talls (301 x 411). The Office of International Trade is unable to verify the report.

It is understood that the Canadian government ruled in January that the only fruit and vegetable containers between 10 and 20 ounces to be allowed in Canada during 1949 would be 300 x 407, 301 x 406, and 307 x 309.

ECA Small Business Aids

In accordance with P. L. 47, amending the Economic Cooperation Act of 1948, a special assistant has been appointed to develop a program to aid "small business" in supplying goods for the Marshall Plan. The appointee is Bert H. White, of Buffalo, N. Y., an industrial economist. The new law directs the ECA Administrator to provide small business firms with advance information on proposed ECA-financed purchases.

Mexico's Pineapple Exports

Exports of preserved pineapple from Mexico in 1948 were the largest in the history of the industry in the country, and the 1949 production of canned pineapple is expected to double the 1948 record output, it is reported in the *Foreign Commerce Weekly*. Of the 6,077 metric tons of preserved pineapple shipped during the year, 4,274 tons went to the United States, 1,716 tons to Canada, 65 tons to Belgium, 20 tons to Colombia, and 2 tons to other countries. Exports in 1947 amounted to 5,096 tons.

MEETINGS

Production and Distribution Costs Analyzed by Campbell

With the farmer receiving two and one-half times as much for the same quantity of food as in 1939, current retail prices of canned fruits and vegetables reflect improved efficiency in either processing or distribution, N.C.A. Secretary Carlos Campbell told the U. S. Wholesale Grocers Association this week.

At the U.S.W.G.A.'s annual convention and exposition at St. Louis on June 1, Secretary Campbell pointed out that despite increased wage rates—which are significant factors in both the processing and distributive fields—efficiencies have been effected in these two industries which have been passed on to the consumer. Salient portions of his address are quoted:

"The relative importance of food distribution in feeding our Nation of consumers may be indicated by the generalization that approximately one-half of the Nation's food bill is paid to the farmer for growing food. The other half goes for transporting, assembling the food at central points, distributing it to retail outlets convenient for the consumer and all of the other services that comprise the functions of distribution.

"In the case of foods delivered to the consumer in substantially the form they are produced on the farm, marketing charges are obviously not as high as for foods that require grading, sorting, packaging or processing. The distribution cost alone of both types of food is, however, about the same. Thus it follows that in the case of foods requiring processing the price to the farmer is necessarily less than in the case of unprocessed foods. * * *

"Production and distribution costs today are obviously higher than they were in 1939. The price the consumer

pays for canned fruits and vegetables, however, has not increased as much over the prewar price as have many of the cost items in producing, processing and marketing these foods. The Bureau of Labor Statistics reports that as of April 15, \$1.57 would buy the same quantity of canned fruits and vegetables that cost \$1.00 prewar. The Bureau of Agricultural Economics studies indicate that the farmer is receiving 2½ times as much as he got in 1939, for that same quantity of these foods. The cost of transportation likewise has increased more since 1939 than has the price to the consumer. Thus it is apparent that a large part of the increased cost of producing the raw product and shipping canned fruits and vegetables has been offset by improved efficiency in either processing or distribution with the consumer benefiting.

"Reliable information is not available on the breakdown of the 1949 food dollar except for the shares going to the farmer and to transportation agencies. It is significant to note that between 7 cents and 8 cents more of the food dollar is now going to the farmer and for transportation than in 1939, leaving a correspondingly smaller amount of the dollar to cover processing, wholesaling and retailing. It is likewise significant that the canner, the wholesaler and the retailer now are able to perform their respective functions while getting in the aggregate 7 to 8 cents less of the consumer's dollar—all of this in the face of costs that have increased materially since 1939.

"Only one of these costs, labor, need be mentioned to illustrate this point. According to studies made by the Bureau of Labor Statistics, more than half of the wholesaling and retailing costs was made up of wages paid to labor, and in the canning industry labor is a significant part of the processing cost. Wage rates in the canning industry today are 2½ times the 1939 prewar rate. In the wholesaling industry the BLS reports a wage rate today that is almost twice the average for 1939. Retail establishments are paying wages that are over two times the average for 1939, according to BLS. It seems evident, therefore, that efficiencies have been effected in the processing and distributive industries that have been passed along to the consumer.

"Had these efficiencies not been effected and all of the increase in the price to the farmer, to the transportation agencies and the increased wages paid to labor by all of the agencies been passed on to the consumer and reflected in higher canned foods prices, the housewife would today be paying substantially more for her canned foods. Thus these benefits that have accrued to the consumer can be attributed largely to improved efficiency in processing and distributing canned

fruits and vegetables; efficiencies that have been effected through the normal competitive process.

"The constant search and research of business men for short cuts in operations and other efficiencies which will give them advantage over their competitors is the best assurance to consumers that distribution will not cost too much."

Ohio Cannery Association

The Ohio Cannery Association will hold its annual convention at the Deshler-Wallick Hotel in Columbus, December 13-14, it has been announced by Roy Irons, secretary-treasurer.

Forthcoming Meetings

- June 5-7—Michigan Cannery Association, Spring Meeting, Park Place Hotel, Traverse City, Mich.
- June 6-8—Grocery Manufacturers of America, Inc., Midyear Meeting, Cavalier Hotel, Virginia Beach, Va.
- June 13-14—Maine Cannery Association, Summer Meeting, Lakewood, near Skowhegan.
- July 10-15—Institute of Food Technologists, 1949 Annual Meeting, San Francisco, Calif.
- July 13-22—Canners' Technicians School, conducted by Indiana Cannery Association, Purdue University, Lafayette, Ind.
- July 27-August 5—Canners' Technicians School, conducted by Association of New York State Cannery, Inc., Geneva Experiment Station, Geneva, N. Y.
- October 12-15—National Association of Food Chains, Annual Meeting, Washington, D. C.
- October 20-22—Florida Cannery Association, 18th Annual Meeting, Sheraton Plaza Hotel, Daytona Beach, Fla.
- November 7-9—Wisconsin Cannery Association, 45th Annual Convention, Schroeder Hotel, Milwaukee, Wis.
- November 14-16—Grocery Manufacturers of America, Inc., 41st Annual Meeting, Waldorf-Astoria, New York.
- November 21-22—Pennsylvania Cannery Association, 35th Annual Convention, Penn-Harris Hotel, Harrisburg.
- November 28-29—Michigan Cannery Association, Fall Meeting, Pantlind Hotel, Grand Rapids, Mich.
- December 1-2—Tri-State Packers Association, 45th Annual Meeting, Mayflower Hotel, Washington, D. C.
- December 1-3—Indiana Cannery Association, Fall Convention, Claypool Hotel, Indianapolis.
- December 8-9—Association of New York State Cannery, Inc., Annual Convention, Hotel Statler, Buffalo.
- December 13-14—Ohio Cannery Association, Annual Convention, Deshler-Wallick Hotel, Columbus.
- January 22-31—Annual Conventions of NATIONAL CANNERS ASSOCIATION, National Food Brokers Association, and Canning Machinery & Supplies Association, Atlantic City, N. J.
- March 9-10—Canners League of California, Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco, Calif.
- March 23-24—Canners League of California, Annual Convention, Biltmore Hotel, Santa Barbara, Calif.

LABOR

USES Reports Steps To Obtain Off-Continental Farm Labor

Agriculture has indicated a need for over 5,000 Puerto Ricans and foreign workers during 1949, and the United States Employment Service has taken steps to obtain additional workers from off the continent, according to a progress report on the Farm Placement Program.

The report was prepared by Robert C. Goodwin, USES Director, and covers highlights of farm placement activities during the first quarter of 1949. Salient portions of the report are quoted:

"Prospects for Farm Labor Supply—With possibility that industrial employment may be down this year compared to last year, with possibility of substantial urban unemployment in certain areas, indications are that the paradox of unemployment and unfilled labor demand will place the employment service in a difficult position. The urban unemployed, for the most part, will not be qualified, or will be unwilling to accept agricultural employment. Shifts in acreage to high labor requirement crops will put added strain on a limited 'stoop' labor supply. That will bring demand for importation of foreign labor, able and willing to accept that type of employment. While general unemployment may have some tempering effect on the farm labor market, and falling prices with anticipated stable wage rates will increase family labor with a corresponding decrease in demand, unemployment and unfilled demand will still be present.

"Expanded Use of Puerto Ricans—This year, when on-continental labor sources are exhausted, employers will be encouraged to consider the employment of Puerto Ricans in preference to foreign workers. Puerto Ricans are American citizens, and as such are entitled to preference in job opportunities. An agreement has been reached with the Puerto Rican government to accomplish this objective, and plans are in the process of development for close cooperation with the Territorial government.

"Foreign Workers—In order to insure that an adequate supply of labor is available for the production, harvesting, and processing of agricultural commodities during 1949, it is necessary to continue arrangements with the Governments of Mexico, the British West Indies, and Canada for supplying additional labor as needed.

"Formal negotiations are still in progress with the Government of Mexico through diplomatic channels. At the present time it is not known

whether or not an agreement will be reached. To date the three major points at issue are: (1) The right of Mexico to unilaterally establish geographic areas into which workers cannot go; (2) the right of Mexico to unilaterally determine which employer can or cannot use Mexican nationals; and (3) location of recruitment points.

"The policies and procedures governing the importation of British West Indian labor in 1948 will be continued during 1949. Likewise, arrangements for the importation of Canadian workers will be continued without any major change.

"Certification of Need for Puerto Rican and Foreign Labor—During the three-month period, certifications as to need for Puerto Rican and foreign labor were made as follows:

Puerto Ricans	362
Mexican nationals	4,082
Jamaicans	199
Bahamians	254
Canadians	431
Total	5,278

Monosodium Glutamate

(Concluded from page 221)

clared on the label. Monosodium glutamate may be declared as 'artificial flavor,' 'artificially flavored,' 'Monosodium glutamate, an artificial flavor;' or 'Vegetable protein derivative, an

artificial flavor.' If in any case the addition of monosodium glutamate has the effect of concealing damage or inferiority, or of making the article appear to be of better or greater value than it is, the article would be classed as adulterated even though the label declared the presence of the artificial flavor.

"In the light of information now before the Food and Drug Administration on the manner of use of monosodium glutamate in foods, this Agency is not disposed to maintain the position that monosodium glutamate be designated as an artificial flavoring on labels of foods to which it is added. Where it is used as an ingredient in a food for which a standard of identity has not been promulgated under the Federal Food, Drug, and Cosmetic Act, its presence should be declared on the label by its common or usual name, monosodium glutamate, in compliance with section 403(i) (2) of the act. Since none of the standards of identity for food so far promulgated under section 401 provide for the inclusion of monosodium glutamate as an optional ingredient, this substance may not be used in such standardized foods unless and until the appropriate standards are amended after hearing. If in any case the addition of monosodium glutamate has the effect of concealing damage or inferiority, or of making the article appear to be of better or greater value than it is, the article would be classed as adulterated regardless of labeling."

TABLE OF CONTENTS

	PAGE		PAGE
Congress		Association officers	224
Marketing quotas on all fruits and vegetables proposed by Brannan as Part II of farm program	221	New Association members	224
Marketing orders	221	Statistics	
Delivered pricing	224	1947 census for canning and preserving industry	225
Raw Products		Poultry canned in April	226
FDA commissioner affirms policy on insecticides	221	1948 pimienta pack	226
The Food and Drug Administration looks at insecticides	222	1948 okra pack	226
Sweetpotato price supports	223	Stocks and shipments of canned vegetables	226
Publicity		Foreign Trade	
N. C. A. - C. M. I. nutrition study cited by research foundation	221	Markets for canned foods in Central America analyzed	226
Teaching unit outline given on economy of canned foods	225	Canadian embargo on fruits	226
Article on canned apples	225	ECA small business aids	226
Laboratory		Mexico's pineapple exports	227
Surveys by mobile laboratory	221	Meetings	
Standards		Production and distribution costs analyzed by Campbell	227
Labeling of foods containing monosodium glutamate	221	Ohio Cannery Association	227
Personnel		Forthcoming meetings	227
W. J. Biehl joins Comstock	224	Labor	
John Bowman at Morrison	224	USES reports steps to obtain off-continental farm labor	228